



**OPERATIONS MANUAL**  
**MOTORIZED MIXER**  
**ROBOMIX MINI**

**2016**

# 1. ROBOMIX SERVICE INSTRUCTION

## 1.1. GENERAL DESCRIPTION

Motorized mixer RoboMix Mini coats popcorn using various seasonings and flavorings.

## 1.2. TECHNICAL SPECIFICATIONS

Overall dimensions	840x525x855 mm
Output rate	20 kg/h
Net bowl volume	25L
Rated voltage	220...230 V
Frequency	50 Hz
Rated power	50 W
Weight	30 kg

The mixer should be operated at ambient air temperatures from +5°C to +40°C and relative humidity not exceeding 50% at 40°C. The above sea level should not exceed 1000 m (EN60204-1).

The mixer protection class IP22 (EN60204-1). The mixer is to be used indoors with forced ventilation provided.

The coater should be connected to the mains by qualified electrician only. The coater must be supplied from a single-phase power supply line, i.e. three-wire line (2P+E).

## 1.3. DELIVERY SET



The mixer is supplied preassembled and requires neither setup nor adjustment. The machine may be operated immediately after unpacking.

The machine delivery set includes:

Motorized mixer RoboMix Mini	1 pc
Plastic bucket (37.5 liters)	1 pc
Lid	1 pc
Operational manual	1 pc

## 1.4. DESCRIPTION AND PRINCIPLE OF OPERATION

The mixer (Fig. 1) is installed on a stand, which is mounted on 4 swivel casters, all casters have breaks. The Pan rotates at an angle to the horizontal plane; the rotation provides even distribution of seasonings and flavorings all over the products. The mixer has a table top with niches to 2 food GN1/9 bowls and oil dispenser.



Dispensers for liquid flavorings are not included in the delivery set. Those accessories are supplied optionally.



Fig. 1. RoboMix Mini general view

## 2. INTENDED USE

### 2.1. SAFETY REQUIREMENTS

CAREFULLY READ THE OPERATING MANUAL BEFORE USE THE MACHINE!  
ONLY TRAINED PERSONNEL MAY BE ADMITTED TO USE THE MIXER!



WARNING! Turn on the mixer only after the lid clamping.

### **STRONGLY PROHIBITED!**

- SWITCHING ON THE COATER DURING THE REMOVING OF THE REAR PANEL!
- WASHING THE ELECTRIC COMPONENTS WITH WATER! ONLY WET CLOTH WIPING IS ALLOWED!
- DISASSEMBLING THE MIXER OR REMOVING SEPARATE COMPONENTS WITHOUT ISOLATING THE MACHINE FROM THE MAINS!
- MODIFYING DESIGN OF THE MIXER!
- APPLYING HEAVY OR ABRASIVE PRODUCTS FOR MIXING!

### 2.2. PREPARING FOR OPERATION

1. Carefully remove packing material and check the delivery set. Remove protective film from all the surfaces.
2. The mixer is supplied preassembled and do not requires assembly nor adjustment.
3. Place the mixer at even flat surface and lock the casters with brakes.

### 2.3. CONNECTION TO THE MAINS

The machine should be connected to the mains by qualified electricians only. Three-core electric cable with ground lead should be used for connection.

## 2.4. OPERATION

Get ready popcorn before start the mixer.

Bend the handle to disconnect the handle magnet lock, and then pull the lid up to open (Fig. 2).



Fig. 2. Open lid



Fig. 3. Closed lid

Fix the lid in up-right position with a magnet lock on the top of the machine (Fig. 4).

Fill the bucket with popcorn (or with product with similar weight). Maximum load shouldn't exceed 2/3 of its full volume (max 25 liters), then add flavors and seasoning with the accordance to the recipe.

Close the lid by pressing the handle. (Fig. 3). Make sure that bucket is able to rotate freely, and then lock the casters with brakes.

Press the button to start the operation. The process takes one minute, after the time is expired, turn off the machine manually.

Set the bucket in the up-right position then open the lid, by bending the handle and pulling up the lid (Fig. 2).



Fig. 4. Bucket with popcorn

# 3. MAINTENANCE

## 3.1. GENERAL INSTRUCTIONS

The maintenance purposes are to keep the coater machine operable during the entire service life.

The maintenance should be done as necessary.

The recommended maintenance schedule with types of actions is presented below

No.	Actions	Period
1.	Cleaning the mixer from dust and dirt	Once a day
2.	Cleaning the bucket	Once a day

## 3.2. SAFETY PRECAUTIONS

Prior to maintenance, disconnect the machine from the electrical mains.

Do not wash electrical components with water. Only wet wipe cleaning is allowed.

The bucket is made of food plastic complied with the regulations of the Russian Federation.

## 3.3. MAINTENANCE PROCEDURE

Clean plastic bucket and the mixer housing from dust and dirt in the end of every working shift or before shut-down of the machine for a long period.

To wash the bucket remove it from the machine, the lid should be removed also by unscrewing the wing screws. Wash the bucket and the lid separately.

Having cleaned the bucket and cover, set the bucket back on its seat and secure it by the wing screws.

## 3.4. PRESERVATION

If the mixer isn't operated for a long time, do all maintenance schedule.

# 4. TRANSPORTATION AND STORAGE

Mixer is allowed to be transported by any kind of covered vehicle, in accordance with transportation rules for this kind of vehicle.

Mixer (packaged) is stored in closed, unheated premises with temperature between minus 25 to +55°C.

## 5. ACCEPTANCE CERTIFICATE

Motorized mixer RoboMix Mini meet the requirements of the Technical Conditions \_\_\_\_\_ and is qualified as suitable for operation.

### Acceptance Certificate

Motorized mixer Batch Coater 10

(Article description)

No. \_\_\_\_\_  
(serial number)

Manufactured and accepted in accordance with the mandatory requirements of the state standards, current technical documentation and qualified as suitable for operation

Quality Control Department Engineer

\_\_\_\_\_  
Personal signature

\_\_\_\_\_  
Printed name

\_\_\_\_\_  
Year, month, date

## 6. WARRANTY OBLIGATIONS

The warranty period for the mixer is 12 months from the date of receipt the equipment by a dealer (according to the transport documentation) or in case of purchasing directly through Business Russia LLC structures – from the date of shipping the equipment from Business Russia LLC, subject to observance of the operation, transportation and storage conditions.

The warranty repair is performed upon presentation of this manual and filled in warranty ticket with the seller's seal and sale date.

The manufacturer reserves the right to change the design of the coater without notice to the customer.

## 7. MANUFACTURER DETAILS

NPO Tvertorgmash, LLC, 11 Industrial Street, Tver, 170000 Russia.